FEVER-TREE

MIX with the BEST



Classic Espresso Martini

ESPRESSO MARTINI MIXER

Rich, smooth, and undeniably sophisticated, the Classic Espresso Martini combines premium vodka with Fever-Tree Espresso Martini Mix for a perfectly balanced cocktail. Crafted with real coffee for authentic espresso flavor, Fever-Tree delivers velvety texture, roasted coffee notes, and a smooth finish in every sip. Shaken to create its signature creamy foam and garnished with three coffee beans, this modern classic offers the ideal balance of richness, refreshment, and indulgence.

DIFFICULTY: 2

GLASSWARE: MARTINI

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2 oz
Premium Vodka	1.5 oz
Coffee Beans	3 oz
Ice	Lots

METHOD

Step One: Add 1.5 fl oz of your favorite vodka into a cocktail shaker

Step Two: Add 2 fl oz of Fever-Tree Espresso Martini mix into a cocktail shaker

Step Three: Fill shaker ¾ with cubed ice

Step Four: Close & shake vigorously for 15 seconds

Step Five: Strain into a cocktail coupe or martini glass and garnish with three coffee beans

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Top Tip: Shaking your drink for 15 seconds creates a beautiful foam and makes sure it's cold.